



# Talk of the Town

## CATERING & EVENTS



### FRESH EXECUTION SELECTIONS

All entrées are cooked on site over our mobile natural wood burning pits. Customized menus and additional enhancements are available to meet your every need.



<b>8 oz Center Cut Filet Mignon</b>	<b>\$65</b>
<b>Cedar Plank Salmon</b>	<b>\$55</b>
<b>12 oz Center Cut Filet Mignon</b>	<b>\$85</b>
<b>18 oz Prime New York Strip</b>	<b>\$70</b>
<b>24 oz Prime Bone-In Ribeye</b>	<b>\$85</b>
<b>20 oz Dry Aged Bone-In Strip</b>	<b>\$89</b>

*All entrées are served with Signature House Salad, Garlic Cheese Butter Bread, Garlic Mashed Potatoes, Sautéed Mushrooms, Water and Pepsi Products.*



### ENHANCEMENTS

Additional per person fee will apply.



<b>Jumbo Grilled Asparagus</b>	<b>\$5</b>
<b>U-6 Colossal Shrimp Cocktail (2)</b>	<b>\$20</b>
<b>Bacon Wrapped Diver Scallops (2)</b>	<b>\$22</b>
<b>1974 Original Fried Shrimp (2)</b>	<b>\$12</b>
<b>3 oz Cedar Plank Crab Cakes</b>	<b>\$12</b>
<b>6 oz Sliced Italian Sausage</b>	<b>\$4</b>
<b>Triple Chocolate Cake</b>	<b>\$15</b>
<b>Plant City Strawberry Cake</b>	<b>\$15</b>



407.851.8400 ♦ Contact@tottrg.com  
www.TalkoftheTownRestaurants.com

Additional sales tax and service charge of 21% will be applied.  
Menus are subject to change.